

holidayENTREES

Chicken & Beef

MINIMUM OF 6

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN, MEDITERRANEAN AVOCADO, PASTA, OR QUINOA SALAD

HORSERADISH BEEF TENDERLOIN

26.95 | 30.95 COMBO

Served with rosemary and red wine demiglace, heirloom roasted potatoes and roasted spaghetti squash and kale.

BEEF BOURGUIGNON

25.95 | 29.95 COMBO

Beef slow braised in red wine with an assortment of vegetables, herbs and potatoes

ROASTED TURKEY

22.95 | 26.95 COMBO

Herb roasted turkey breast with a cider cranberry chutney, roasted marble potatoes, and a spiced butternut squash puree

SPICE GLAZED CHICKEN

23.95 | 27.95 COMBO

Chicken breast in a holiday spice marinade with a wild rice blend and curried cauliflower

Vegetarian & Fish

INCREMENTS OF 6

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN, MEDITERRANEAN AVOCADO, PASTA, OR QUINOA SALAD

IMPOSSIBLE BEEF WELLINGTON

129.95 | 153.95 COMBO

Puff pastry stuffed with impossible beef and seasonal vegetables with shiitake mushroom sauce, mashed potatoes and acorn squash

VEGAN SHEPHERD'S PIE

116.95 | 140.95 COMBO

Carmelized onions and braised lentils topped with a creamy potato and cauliflower mash and Daiya cheddar

ROASTED RED SNAPPER

MINIMUM OF 6

26.95 | 30.95 COMBO

Red snapper filet roasted with a winter citrus herb butter, brown rice, and spiced butternut squash

TARRAGON CHIVE ROASTED SALMON

MINIMUM OF 6

22.95 | 26.95 COMBO

Roasted salmon with tarragon and chive served with heirloom potatoes, tri-colored carrots and roasted sweet corn puree

Sides

MINIMUM OF 6 | 6.95

MASHED VERMONT MAPLES SWEET POTATOES

GARLIC MASHED POTATOES

GARLIC AND GINGER ROASTED GREEN BEANS

CITRUS BRAISED BABY CARROTS WITH DILL AND GOLDEN RAISINS







holiday SUSHI

HOLIDAY SUSHI

154.95 | 64 PIECES

· Rising Sun

Roasted salmon, avocado, strawberry, spicy mayo and pink soy paper

· Water Chestnut

Spicy tuna and water chestnut

Purple Rain

Salmon, tuna, crabstick*, avocado, pineapple, spicy mayo and maple syrup

· Spicy Yellowtail

Spicy yellowtail and cucumber

· Salmon and Yellowtail Sashimi Flower

· Crispy Veggie

Carrot, avocado and celery topped with maple syrup

Beet Avocado

Sweet potato and cucumber topped with beets and avocado

· Spicy Veggie

Carrot, avocado, Japanese cucumber, and asparagus with purple cabbage and spicy mayo

Cucumber Avocado
With brown rice

*Crabstick is imitation

holidaySALADS

ENTREE SALAD | SIDE SALAD MINIMUM OF 6

HOLIDAY SALAD

16.95 | 9.95

Pomegranate, sweet potatoes, radicchio, and pistachios over mixed greens with feta cheese. Served with maple balsamic dressing

HARVEST SALAD

16.65 | 9.25

Apples, dried cherries, spiced roasted pumpkin, candied pecans and goat cheese over mixed greens. Served with maple balsamic dressing

AVOCADO SPINACH SALAD

15.95 | 8.95

Avocado, chickpeas, roasted sweet potatoes, hearts of palm and purple cabbage over baby spinach and romaine hearts. Served with Italian dressing

ROCKPORT SALAD

15.95 | 8.95

Sliced pears, goat cheese, red grapes, dried cranberries and pistachios over mixed greens. Served with honey balsamic dressing















eventSERVICES

Need help planning your Holiday party, awards ceremony or New Years gala? Our team of event specialists can make your vision a reality. Not only do we offer delicious food for the pickiest of eaters, we offer the following event services:

- Full Menu Curation
- Florals and Design
- Bartending Services
- Sternos and Chafers

- Event Staffing
- Linen Rentals
- Table and Decor Rentals
- Set up and Breakdown

We were hoping to find a caterer who could work with a large-scale breakfast for over 500 people. The Milk Street Café team were the best we've ever worked with! They were detailed, organized, fairly priced, and overall, so friendly to work with. They helped connect us with local wait staff, showed up early to help us set up in our venue space, and thoughtfully prepared a catering menu that met all of our needs. We will absolutely be reconnecting with them for future events, as they are incredible. Highly recommend!

-Lauren R, MIT

holidayAPPS

Appetizers By The Platter

SMALL SERVES 5-10 | MEDIUM SERVES 11-16 | LARGE SERVES 17-22

HOLIDAY CHEESE PLATTER

MEDIUM 99.95 | LARGE 134.95

Assorted seasonal cheeses with honey, candied walnuts, dried apricots and Kalamata olives

SIGNATURE CANAPES

SMALL 69.95 | MEDIUM 109.95 | LARGE 139.95

- · Ducktrap River smoked salmon with whipped cream cheese and dill
- \cdot $\,$ French Camembert with caramelized onions and raspberries
- · Goat cheese with Mission fig and tarragon

STEAK AU POIVRE POTATO CANAPES

MEDIUM 69.95 | LARGE 99.95

Herb roasted potatoes topped with seared steak, brandy spiked caramelized onion peppercorn jam, and roasted heirloom tomato compote

HOLIDAY FLATBREAD

54.95 | SERVES 17-22 | SERVED CHILLED

Artisan Flatbread baked with cranberries, sweet potatoes, goat cheese, and sage and finished with a balsamic drizzle

MINI POKE TUNA BOWLS

MEDIUM 64.95 | LARGE 95.95

Black bean filo cups filled with ahi tuna, mango, seaweed salad, raddishes, and fresh basil tossed in poked bowl sauce with seasame seeds

HOLIDAY CROSTINI

MEDIUM 99.95 | LARGE 134.95

- · Poached Bosc pear and basil walnut pesto
- · Raspberry, brie and chives
- · Butternut squash, tarragon and goat cheese







Appetizers By The Dozen

PEAR AND POMEGRANATE PURSES

49.95 | SERVED WARM

Poached pears and pomegranate seeds wrapped in puff pastry and finished with a cinnamon glaze

STEAK BOMB EGG ROLLS

44.95 | SERVED WARM

Grilled steak with peppers, onions and vegan cheese wrapped in an egg roll wrapper and served with chipotle aioli

CHICKEN EMPANADAS

49.95 | SERVED WARM

Stuffed with slow roasted chicken, potatoes, scallions, and tomatoes. Served with avocado aioli

CHICKEN OR TOFU SPRING ROLLS

56.95 | SERVED CHILLED

Chicken or tofu in a miring and rice wine vinegar marinade with daikon, julienne peppers, carrots, cucumbers and green leaf lettuce. Served with ginger soy sauce

AHI NOODLE SPRING ROLLS

59.95 | SERVED CHILLED

Sesame and black pepper crusted tuna, cucumber, basil and Thai noodles wrapped in rice paper. Served with a sweet chili and teriyaki dipping sauce

ASPARAGUS CHICKEN TWISTS

55.95 | SERVED WARM

Marinated boneless breast of chicken, grilled around an asparagus spear. Served with tandoori sauce

BUFFALO CHICKEN TENDERS

49.95 | SERVED WARM

Served with ranch dressing

PANKO CRUSTED CHICKEN TENDERS

49.95 | SERVED WARM

Served with your choice of BBQ, Honey Mustard or Sweet Chili sauce

KOREAN BEEF SKEWERS

49.95 | SERVED WARM

Marinated in sesame, chili and ginger

BEEF WELLINGTON BITES

62.95 | SERVED WARM

Roasted beef with Dijon and minced portobello mushrooms wrapped in puff pastry and a red wine drizzle

holiday DESSERTS

HOLIDAY MINI PASTRY TRIO

8.95 | 3 PIECES PER PERSON

- · Prickly Pear Cupcake Filled with prickly pear buttercream
- Chocolate Orange Cups Topped with whipped cream and a dehydrated orange
- "Jelly Donut" Cream puff pastry filled with raspberry jam, topped with whipped cream and a fresh raspberry

MINIATURE CHEESECAKE ASSORTMENT

6.95 | 2 PIECES PER PERSON

- · White Chocolate Raspberry
- · Salted Caramel
- · Peppermint
- · Apple Cinnamon

AUTUMN CUPCAKE TRIO

27.95 | INCREMENTS OF 6

- · Pumpkin Spice Latte
- · Chocolate Hazlenut
- Butterscotch

HOLIDAY TARTLET TRIO

6.95 | 3 PIECES PER PERSON

- · Pumpkin Pie
- · Caramel Apple
- · Cranberry Orange

APPLE CIDER DONUTS

39.95 | PER DOZEN



TRADITIONAL APPLE CRUMBLE

79.95 | SERVES 12-14

CHOCOLATE DIPPED STRAWBERRIES

29.95 PER DOZEN

CHOCOLATE TRUFFLES

1.95 EACH

HOT APPLE CIDER

39.95 | SERVES 10-12







Holiday Cookie Platters

SMALL 16 COOKIES | MEDIUM 36 COOKIES | LARGE 48 COOKIES

COOKIES

SMALL 29.95 | MEDIUM 59.95 | LARGE 89.95

- · Chocolate Chip
- · Snickerdoodle
- · Double Chocolate Peppermint
- Sprinkle

Hot Chocolate Bar

179.95 | SERVES 30-35

- 3 Boxes of Homemade Hot Chocolate
- · 2 Ghirardelli Sauces of your choice (dark chocolate, caramel, white chocolate)
- · 35 Mini Peppermint Candy Canes (individually wrapped)
- Mini Marshmallows | 32 oz
- · Homemade Whipped Cream | 64 oz bowl

A LA CARTE

- · Homemade Hot Chocolate | Serves 10-12 | 49.95 per gallon
- Ghirardelli White Chocolate, Caramel or Dark Chocolate Sauce | 16 oz | 12.95 each
- · Mini Marshmallows | 10 oz | 9.95
- Homemade Whipped Cream | 20 oz | 16.95
- · Mini Peppermint Candy Canes (individually wrapped) | 1 dozen | 3.95

